



**Come sit with us and eat with us.**

Southern Bear Catering is a down-home catering service that brings Southern charm to any occasion. Whether it's a family gathering or a wedding, we provide delicious food and friendly service that will make your guests feel at home. We understand that everyone has different budgets, which is why we offer a variety of options to fit any price range.

At Southern Bear Catering, we believe that family is the heart of any event. That's why we work with you to create a menu that reflects your family's tastes and traditions. Whether you're looking for classic Southern dishes like fried chicken and macaroni and cheese, or something more modern, our team of experienced chefs will make sure your food is as delicious as it is memorable.

We know that planning a wedding can be stressful, but with Southern Bear Catering, you can rest easy knowing that your guests will be well-fed and taken care of. From hors d'oeuvres to the cake, we'll handle every detail so you can focus on enjoying your special day. And of course, we'll add a little "y'all" to everything we do, because that's just how we roll. So if you're looking for a catering service that brings a little Southern charm to your event, look no further than Southern Bear Catering.

*Southern Bear Catering*



**PASSED HORS D'OEUVRES  
CALL TRISH 803-795-3558**

*Southern Bear Catering*

# Menu

## PASSED HORS D'OEUVRES

### VEGETARIAN

#### **Parmesan Stuff Mushrooms**

Creamy spinach and artichoke stuffed mushrooms baked to perfection

#### **Bruschetta Crostini**

Tomato, red onion, basil, garlic, crostini with a balsamic glaze

#### **Pickled Fried Okra**

Southern fried pickled okra topped with a ranch drizzle

#### **Caesar Salad Cups**

Fresh romaine lettuce, parmesan cheese, croutons, caesar dressing in a seasoned phyllo cup

#### **Fried Mozzarella**

Fried fresh mozzarella balls drizzled with a honey balsamic glaze

#### **Fruit Kabob**

Mixed seasonal fruit on a kabob skewer with a honey drizzle

#### **Pretzel Bites**

Pretzel sticks served with a shot of beer cheese.

#### **Deviled Eggs**

A southern classic and always the first to go our deviled eggs topped with fresh herbs

#### **Baked Brie Puff**

Puff pastry stuffed with a baked brie and topped with a fresh fruit preserve

#### **Mini Tomato Pie**

Mini pie tarts filled with fresh cherry tomato's and pimento cheese baked to perfection

#### **Pimento Bites**

Phyllo cups filled with southern pimento cheese topped with fresh pepper jelly

#### **Fried Mac and Cheese**

Homemade Mac and cheese deep fried and drizzled with siracha ranch

#### **Fried Green Mater**

Fresh fried green tomato topped with our southern pimento cheese

#### **Veggie Shot**

Italian breadstick with carrots, cucumbers, and hummus

#### **Caprese Skewers**

Fresh mozzarella, tomatoes, basil and a balsamic glaze drizzle

Southern Bear Catering



# Menu

## PASSED HORS D'OEUVRES

### LAND

#### **Chicken N Waffle**

Belgian waffle topped with fried chicken, goat cheese, sweet chili drizzle and green onion

#### **Chicken N Waffle**

Belgian waffle topped with southern fried chicken, bacon and maple syrup

#### **BBQ Sliders**

Slow cooked BBQ on a bun topped with homemade slaw and pickles.

#### **Pimento BBQ Sliders**

Our slow cooked barbecue topped with our southern favorite pimento cheese

#### **Bacon Wrapped Dates**

Fresh dates wrapped in thick apple wood smoked bacon

#### **Chicken Biscuit**

Our southern fried chicken on a buttermilk biscuit topped with our signature sauce

#### **Beef Tenderloin Crostini \***

Crostini with tenderloin, boursin master mix top, and cherry tomato

#### **Brisket N Grit**

Our famous cheesy grits topped with our slow cooked brisket and bbq drizzle

#### **Anti-Pasto Skewer**

Salami, fresh mozzarella, tomato, basil and a balsamic drizzle

#### **Tater Skins**

Idaho potato skins topped with bacon bits, sharp cheddar cheese and green onion

#### **Quiche Bites**

Spinach and feta, bacon and cheese, or ham and cheese.

#### **Prosciutto Melon**

Fresh cantaloupe or honeydew paired with prosciutto

#### **Holiday meatballs**

A southern classic meatball slow cooked with a homemade grape jelly bbq

Southern Bear Catering

# Menu

## PASSED HORS D'OEUVRES

### SEA

#### **Mini Charleston Crab Cakes \***

Local fresh crab meat topped with our homemade rémoulade

#### **Bacon Wrapped Scallops**

Fresh local sea scallops wrapped in thick apple wood smoked bacon

#### **Crab Mushrooms**

Portabella mushrooms stuffed with a cheesy crab blend and backed to perfection

#### **Shrimp N Grit Shooter**

Our famous slow cooked grits topped with local shrimp, bacon, and green onion

#### **Shrimp Cocktail Shot**

Fresh local shrimp paired with a lemon wedge and homemade cocktail sauce

#### **Cucumber Salmon Bites**

Fresh sliced cucumber topped with chive, alouette cheese and smoked salmon

#### **Mini Shrimp Taco**

Fresh local shrimp in a soft taco topped with slaw, and a special crème

#### **Tuna Tartare Wonton \***

Fresh tuna tartare in a wonton with sesame, avocado and cucumber

#### **Shrimp Wonton \***

Fresh local shrimp in a wonton with avocado, cotija cheese, and lime

#### **Oysters Half Shell \***

Fresh local oysters served on a half shell with a lemon wedge

### SOUP

#### **Tomato Bisque**

Our tomato bisque served with a mini grilled cheese

#### **Butternut Squash**

Butternut squash soup topped with bacon, green onion and a toast pointe

#### **Charleston She Crab**

Charleston She Crab Soup served with a toast pointe and topped with green onion

Southern Bear Catering

# Driving

## **P A S S E D H O R S D ' O E U V R E S**

**ALL OPTIONS ARE AVAILABLE FOR SINGLE TRAY ORDERS FOR PICK UP OR DELIVERY**

**ALL OPTIONS AVAILABLE FOR STATION STYLE, BUFFET OR PLATED**

**PRICES VARY FOR PLATED OPTIONS**

**2 SELECTIONS: \$14.00 PER PERSON**

**3 SELECTIONS: \$18.00 PER PERSON**

**4 SELECTIONS: \$22.00 PER PERSON**

**EACH ADDITIONAL SELECTION \$5.00 PER PERSON**

**\*PREMIUM ADD 4 PER PERSON**

Southern Bear Catering



**GRAZING DISPLAYS**  
**CALL TRISH 803-795-3558**

*Southern Bear Catering*

# Menu

## HORS D'OEUVRES GRAZING DISPLAYS

### Italian Antipasto

Chefs choice of Italian meat and cheeses, marinated peppers, artichoke, olives, mozzarella bites, with hummus and your choice of flatbread, crackers or bread

**\$18.00 per person**

### Mexi Charcuterie Spread

Fresh cut uncured chorizo, serrano ham, prosciutto, marinated peppers, olives, artichokes, Spanish cheeses, limon spiced nuts, accompanies with salsa, guacamole, and cowgirl caviar. Your choice of flatbread, crackers, or bread.

**\$19.00 per person**

### Seafood Grazing Station

Shrimp cocktail, clams, crab cakes, snow crab legs, mussels, oysters on the half shell. Served with magnolia, cocktail sauce, and oyster fixins

**MKT PRICE/SUBJECT TO CHANGE**

### Brunch Grazing Station

Variety of tea sandwiches. cucumber, chicken salad, egg salad, chicken and waffles, ham biscuits, assorted fruits, vanilla infused yogurt, and granola.

**\$22.00 per person**

### Queso Fountain

Guacamole, chips, and salsa

**\$10.00 per person**

### Ultimate Grazing Table

Chefs choice of cured meats, assortment of cheeses, nuts, marinated peppers, artichokes, olives, seasonal fruits and vegetables. served with dips and assortment of crackers and breads

**\$24.00 per person**

### Southern Antipasto

Local veggie cuts, pimento cheese, assorted pickles, deviled eggs, tea biscuits, honey ham, creamed cheese with pepper jelly, boiled peanuts, cheese straws and mustard variety.

**\$22.00 per person**

### Lowcountry Dip Bar

Pimento cheese, spinach and artichoke dip, and crab dip served chilled with assorted flatbread, crackers, and bread.

**\$13.00 per person**

### Chips N Salsa Bar

Guacamole, chips, and salsa displayed on large board or table for grazing

**\$6.00 per person**

### Appetizer Grazing Station

Build your own station. Choose 4-5 hors d'oeuvres

**Price Based on Selection**

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**BUFFET STYLE**  
**CALL TRISH 803-795-3558**

*Southern Bear Catering*

# Menu

## BUFFET SELECTIONS

### MARKET STREET SELECTION

**\$35.00 per person**

Barbecue Pork and Fried Chicken Culets  
Mac N Cheese  
Mash Tater w Gravy  
Southern Green beans  
Salad

Served with rolls, sauces, slaw and pickles

### Broad Street Selection

**\$45.00 Per person**

Garlic and Herb Chicken  
Choice of Fish: Salmon, cod, mahi  
Charleston red rice  
Roasted Broccoli with lemon and toasted pine nuts  
Salad

### East Bay Street Selection

**\$52.00 per person**

Charleston Crab Cakes  
Red wine braised short rib  
Chunky taters with cheese, bacon bits, and green onion  
Roasted Brussel sprouts  
Signature Salad

### King Street Selection

**\$65.00 per person**

Shrimp N Grits  
Beef Tenderloin  
Roasted taters with cheese, bacon , green onion  
Roasted Seasonal Vegetable  
Signature Salad

### Add on Options

**\$4.00 per person**

Hash N Rice  
Collard Greens  
Roasted Cauliflower  
Lima Beans  
Mac N Cheese

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**PROTEIN STATIONS**  
**803-795-3558**

*Southern Bear Catering*

# Menu

## PROTEIN STATIONS

### LAND

#### **Beef Tenderloin \***

Beef tenderloin served with creamy horseradish, and a red-wine demi-glaze

#### **Barbecue**

Choice of chicken or pork. Cooked slow and served with our signature sauce

#### **Mommas Pot Roast**

Tender pot roast with carrots, potatoes served over rice with our au jus gravy

#### **BBQ Chicken Breast**

Tender chicken breast served with our famous SBC bbq sauces

#### **Spiral Ham**

Spiral honey ham served with our tea biscuits, pimento biscuits and Dijon mustard

#### **Short Ribs \***

Tender fall of the bone beef short ribs braised in a red-wine reduction

#### **Deluxe Barbecue \***

Choose between our ribs and brisket served with our signature SBC sauces

#### **Parmesan Encrusted Chicken**

Tender chicken with a parmesan crust topped with a sundried tomato sauce

#### **Garlic and Herb Chicken**

Tender chicken breast served with our creamy lemon garlic sauce

#### **Pork Loin**

Our pork loin cooked in our signature honey bourbon sauce served with pimento biscuits

Southern Bear Catering



# Menu

## PROTEIN STATIONS

### SEA

#### **Baked Salmon \***

Choice of blackened salmon, creamy dill salmon, or honey grain mustard

#### **Mahi Mahi \***

Blackened mahi mahi served with our homemade mango salsa

#### **Oyster Roasts \***

Local single or cluster oysters served with horseradish, cocktail, saltines, hot sauce, and mignonette.

Oyster Roast steamed on site and includes shuckers, shell removal, bucket, towels, and tables

#### **Grilled Shrimp**

Shrimp skewers served with homemade cocktail and magnolia sauce

#### **Low country Boil**

Local shrimp, kielbasa sausage, corn, and red potatoes served with homemade cocktail and magnolia sauce. Also served with lemon wedges

**Snow crab legs, clams and king grab legs can be added for an additional MKT price**

## FRIED STATION

#### **Chicken**

Tenders or bone in thigh/breast

#### **Pork Chop**

Southern Fried porkchop served with white pepper gravy

#### **Shrimp**

Local shrimp served with magnolia and cocktail sauces

# Southern Bear Catering



**ENTREE STATIONS**  
**CALL TRISH 803-795-3558**

*Southern Bear Catering*

# Menu

## ENTREE STATIONS

**Award Winning Shrimp N grits** \$22

Fresh local shrimp, creamy cheesy grits, served with "Geechee" girl Gravy (Charleston Style) and our creamy lemon butter sauce. Topped with bacon crumbles and green onion

**Pasta** \$20-28

Sauces alfredo, marinara meat sauce, sundried tomato, and spinach pesto.

**Add on protein chicken, shrimp, or meatballs.**

Also available we have chicken piccata, shrimp scampi, and eggplant or chicken parmesan  
Served with garlic baguettes and bread sticks

**Taco Delight** \$20-24

Ground beef, chicken or shrimp for protein served with all the fixins' mexican slaw, guacamole, pico de galo, lettuce, tomato, onion, cilantro lime crema, jalapenos, SBC cowgirl caviar, queso, sour cream, and salsa.

Served with corn and flour tortillas  
Also included black beans and rice

\*Premium add steak for \$5.00

**Sliders** \$18-25

Angus beef burger, fried chicken, grilled chicken, BBQ, and black bean options.  
Served on a mini brioche or pretzel bun and fixins to build your own slider

Southern Bear Catering





**SIDE STATIONS & SIDES**  
**CALL TRISH 803-795-3558**

*Southern Bear Catering*



# Menu

## SIDE STATIONS

**Mac N Cheese Bar** \$12

Try our triple threat Mac and cheese station with our creamy sharp cheddar cheese sauce, crab cheese sauce, and smoked gouda cheese sauce served over noodles. Toppings of bacon crumbles and green onion

**Roasted Veggie Bar** \$10

Brussels, carrots, broccoli, mushrooms, purple onion, tomatoes, and cauliflower mixed with EVOO and our special blend of spices

**Italian Stallion Greens** \$10

Romaine, tomatoes, onion green & black olives, mozzarella, shaved parmesan and Italian dressing

**Tater Bar** \$10

Chunky mashed potatoes and roasted red potatoes served with butter, cheese, sour cream, bacon crumbles and green onion on the side

**All American Greens** \$10

mixed greens, tomato, onions, shaved carrots, cucumber, olives, croutons, feta, mixed cheeses with honey balsamic

**Fall into me Salad** \$10

Mixed greens, goat cheese, pears or apples with candied pecans served with a honey balsamic

## ADDITIONS

**Sauteed Onions and Mushrooms**

\$3

**Additional dressings and substitutions available**

\$3

**Soup and Salad combination**

\$12

Southern Bear Catering

# Menu

## **S I D E S**

**Garlic Chunky Taters**

**Southern Mac N Cheese**

**Boursin Chunky taters**

**Pimento Mac N Cheese**

**Garlic and Herb wild rice**

**Charleston Red Rice \***

**Cilantro Lime Mexi Rice**

**Potato Salad**

**Bacon Baked Beans**

**Hash N Rice**

**Parmesan Asparagus \***

**Lima Beans N Ham**

**Creamed Corn**

**Mexi Street Corn \***

**Trish's Coleslaw**

**Collard Greens**

**Southern Bacon Green Beans**

**Carolina Summer Salad**

**Roasted Brussel & garlic \***

**Mushroom Risotto \***

**Greek Orzo Pasta Salad**

*Southern Bear Catering*



**DESSERT**  
**CALL TRISH 803-795-3558**

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# Menu

## DESSERTS

**Slap Yo Momma  
Banana Puddin**

**Bradley's Oreo Delight**

**Nutter Butter Pie**

**Big Bobs Apple  
Cobbler**

**Big Bobs Peach  
Cobbler**

**Mamma Mia's pound  
cake n fruit cup**

**SBC Sweets Charcuterie Board  
cookies, brownies, mini cheese  
cakes, mini banana puddings,  
chocolate covered  
strawberries, mini oreo delight**

\$10 per person

All Desserts can be served family style or can come in  
mini size.

*Southern Bear Catering*





**LET'S EAT & A LA CARTE  
CALL TRISH 803-795-3558**

*Southern Bear Catering*

# Pricing

## LET'S EAT

PRICING IS BASED PER PERSON

### 1 of Everything \$30.

We strive to fit every budget pick one appetizer, 1 meat or entrée station, 1 side and a dessert.

**No premium selections with this offer**

### Graze All Day \$65

Select two appetizers, a grazing station and a entrée station. Comes with 1 miniature dessert display

### The Two By Two \$45-50

Two appetizers with two sides and your choice of 1 protein or 1 entrée station

### Ultimate Food & Graze \$75

Two appetizers, 1 entrée station, 1 protein station, 2 sides and dessert

### 2 meats and three \$70

2 appetizers, 2 entrée or protein stations with choice of three sides and 1 dessert

## PREMIUMS

### Premium Sides

Add \$1.00

### Premium Protein

Add \$5.00-\$10.00

### All Seafood

Seafood is sold at MKT Price and subject to change

## A LA CARTE

1 Protein \$20

2 Protein \$35

3 Protein \$45

Sweets Board \$10

1 Side \$10

2 Sides \$12

Additional Sides \$4

Desserts \$7

# Southern Bear Catering





**BRUNCH**

**CALL TRISH 803-795-3558**

*Southern Bear Catering*

# Menu

## BRUNCH MENU

**Chicken N Waffles** \$12  
goat cheese, sweet creamy chili sauce,  
bacon and green onion

**Chicken N Waffles** \$12  
Served with honey and maple drizzle  
with bacon on the side

**Pork Pancake Rollup** \$12  
Maple infused buttermilk pancakes rolled  
up with either bacon or sausage

**Fried Green Tomatoes** \$12  
Local Fried Green tomato's served with  
our homemade remoulade sauce

**Mini Quiche bites** \$12  
Assorted mini quiche bites spinach,  
bacon feta, and ham and cheese

**Daddys Home Fries** \$12  
potatoes, green peppers, onions and  
cheese. salsa, ketchup, hot sauce

**Mini Tea Sandwiches** \$12  
Choice of BLT, Chicken salad, and  
cucumber sandwiches

**Crab cakes** \$12  
Charleston style crab cakes served with  
homemade remoulade sauce

## BRUNCH BARS

\$15

### Biscuit Bar

biscuits with butter, assorted  
jellys and mustards. Served  
with sausage and meatless  
gravy, ham, bacon, and  
sausage patties

\$15

### Hashbrown Bar

Served with sautéed peppers  
and onions, cheese, ketchup  
and hot sauce on the side

\$12

### Yogurt Bar

Honey vanilla yogurt served  
with fresh assorted fruits and  
granola

## SIDES

**Tennessee Sausage Patties** \$6

**Applewood Bacon** \$6

**Cheesy Grits** \$6

**Home Fries** \$8

**Seasonal Fruit** \$8

**Butter Grits** \$5

Southern Bear Catering



# Menu

## BRUNCH STATIONS

### Shrimp N Grits \$22

Fresh local shrimp served with creamy cheesy grits with your choice of Geechie girl Gravy or Lemon Garlic butter sauce. fixins on the side: bacon crumbles and green onion

### Pancake & French toast \$18

Buttermilk pancakes and French toast served with pure maple syrup, powdered sugar, assorted berries and whip cream. Pancake Flavor options: pecan, blueberry, and chocolate chip

### Egg Station \$14

Delicious scrambled eggs served with honey ham, bacon, and sausage patties. Fixins include shredded cheese, green onion, sautéed, peppers and onions, ketchup and hot sauce

### Bagels & Pastries \$15

Assorted bagels served with butter, jellies, assorted cream cheeses. Assorted muffins and breakfast pastries

### Deli Trays \$18

Assorted deli meats or salads (chicken, tuna, and egg) served with croissants, wraps and bread along with all the fixins

### Full Quiche Options \$18

ham and cheese  
spinach feta mushroom  
sausage, onion, tomato, with cheeses

## BRUNCH CHARCUTERIE

Vanilla honey yogurt filled in a pineapple center with choices of granola, strawberries, blueberries, and peaches. Mini chicken salad and pimento cheese bites in phyllo cups. mini egg salad sandwiches, mini ham tea biscuits with champagne mustard

## BREAKFAST CASSEROLE

1/2 Pan \$18.00 FULL Pan \$30.00

Southwest egg tater

Daddys Breakfast sausage strata

Biscuits and Gravy

French Toast

Sausage hashbrown

Bacon hashbrown

# Southern Bear Catering



Trish, the owner of Southern Bear Catering, is a woman who is passionate about providing delicious food and excellent customer service. She has built her catering business from the ground up, starting with small events and building a loyal customer base through word of mouth and she is a fan favorite on social media platforms. Trish takes pride in using fresh, locally sourced ingredients and creating custom menus for each event based on the client's preferences and dietary needs.

Southern Bear Catering offers a wide variety of catering services, including weddings, corporate events, and private parties. Trish and her team are experienced in all aspects of event planning, from menu creation to decor and logistics. Their goal is to make each event stress-free and memorable for their clients.

Trish's commitment to excellence and attention to detail have earned her a reputation as one of the best caterers in the low country. She is constantly exploring new flavors and techniques to keep her menus fresh and exciting. If you're looking for a caterer who will go above and beyond to make your event a success, look no further than Southern Bear Catering.

Call Trish today so Southern Bear can start turning your event dreams into a magical reality!

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